

**How to Make Beef Jerky Homemade from Scratch
That Make You Lick Your Fingers ~ Real Easy Jerky
Recipes Any One Can Do In the Kitchen!**



by Terry D. Clark

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ensure the accuracy, we assume no responsibility or
liability for errors, inaccuracies or omissions. It's just
that simple.

Now Lets Get Cooking.

Beef Jerky Recipe #1

2 lbs round steak (or flank or brisket)

1/4 C. soy sauce

1 Tbsp. Worcestershire

1/4 tsp. ea. pepper and garlic powder

1/2 tsp. onion powder

1 tsp. hickory smoke-flavored salt

Trim and discard fat from meat. Cut meat in 1/8 to 1/4 thick slices. In a bowl combine all but meat. Stir until seasonings dissolve. Add meat and mix thoroughly. Let stand one hour. Shake off excess liquid and put meat slices on oven racks or shallow baking pan. Dry meat at lowest possible oven temp (maybe 180 or 200) until it is brown, hard, and dry. Can take as long as 24 hours.

Beef Jerky Recipe #2

1 1/2 lb Flank steak

Select a 1/2 inch thick flank or top round steak. trim away all fat then partially freeze until firm. Slice across the grain in a 1/4 to 1/2 inch wide strips. Place meat strips in a shallow dish or heavy plastic bag. Add soy or teriyaki sauce to cover meat. If desired onion or garlic powder or Worcestershire sauce may be added. Toss to coat each piece. Cover and refrigerate several hours or over night. Lift meat from marinade, drain well then air dry for a couple of hours. Arrange meat strips in single layer on fine wire screen or cake cooling rack. Place in low temp. oven (175 to 200 degrees) or slowly smoke-cook in smoker until meat is completely dried. Store in air-tight container. Serve as a snack or appetizer.

Beef Jerky Recipe #3

1/2 ts Pepper (MORE FOR HOT)

1/2 ts Garlic Powder

1/2 ts Onion Salt

1 lb Beef Roast

1/2 c Soy sauce

1/2 ts Garlic Salt

1/2 ts Lemon Pepper

Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight for 10 - 12 hours.

Beef Jerky Recipe #4

1 Flank Steak Or London Broil

Coarse Black Pepper

1/2 c Soy Sauce

Garlic Powder

Cut flank steak or london broil into 1/4" strips. Sprinkle with garlic

powder and coarse ground black pepper. Marinate in soy sauce for 24 hours. Bake in 150 degree F oven for 10 to 12 hours. DO NOT exceed 150 degrees F.

Beef Jerky Recipe #5

2 lb London Broil

1/2 c Soy sauce

2 tb Worstershire sauce

2 ts Garlic powder

2 ts Onion powder

2 ts Fresly ground black pepper

2 ts Red pepper flakes, less for sissies

2 tb Liquid smoke

Freeze the London Broil or other lean roast. When ready to make jerky, remove the roast from the freezer and let partially thaw. When just able to slice, first remove all fat and then slice against the grain in thin (1/4 inch or less) slices. Cover the meat with the marinade, turn from time to time and let marinade overnight. In the morning line a shallow cookie sheet with a few layers of paper towels. Place on lower rack. Place upper rack in oven in top position and lower rack in lower position. Hang the beef slices from the upper rack with tooth picks

above the paper towels. 6 hours at 160F average temp is about right. If your oven is real tight, you might crack open the door a bit to allow the water vapor to escape.

Beef Jerky Recipe #6

2 lb Round steak, chuck steak or roast

1 ts Onion salt

1/2 ts Salt

1/2 ts Garlic salt

1/2 ts Lemon pepper

1/2 ts Sausage seasoning

1/2 ts Thyme

1/2 ts Oregano

1/2 ts Marjoram

1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat theseasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 F oven for 4 hrs. Turn and put back for another 4 hrs. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag. Also may be stored in a pillowcase. Do not store in a paper bag.

Beef Jerky Recipe #7

- 1 Flank steak
- 1 Clove garlic, minced
- 1/2 c Honey
- 1 Pinch pepper
- 4 tb Lemon juice
- 1/2 c Soy sauce
- 1 Pinch salt

Put steak in freezer for about half an hour, just until firm. Slice steak across grain, about 1/4-inch thick. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan and dry in oven at 150 degrees, 12 hours.

Beef Jerky Recipe #8

- 1/2 c Soy Sauce
- 1/2 c Worcestershire Sauce
- 2 tb Ketchup

1/2 ts Pepper (more for hot)

1/2 ts Garlic Powder

1/2 ts Onion Salt

1 lb Beef Roast

Marinate 1 hour or overnight. Bake in oven 150 to 170, overnight for 10 -12 hours.

Beef Jerky Recipe #9

2 lb Very lean Flank Steak or Brisket

1/3 c Tamari Soy Sauce

1 Garlic Clove, minced

Trim fat off meat. Cut across grain into 2 pieces; slice lengthwise with grain into 4" strips. Combine soy sauce and garlic in mixing bowl. add meat. Marinate for 15 to 20 minutes, stirring occasionally. Drain and arrange in single layer on cooling rack set in baking pan. Bake overnight at 150 degree F for 12 hours until dried. Blot meat on paper towel to absorb excess fat. Store in tightly covered container. Will keep for several weeks. Does not require refrigeration.

Beef Jerky Recipe #10

2 -3 lb beef
1/2 c Soy sauce
1/2 c Worcestershire sauce
2 ts Accent
2/3 ts Garlic powder
2 ts Onion powder
2/3 ts Black pepper
2 ts Seasoned salt

Cut meat with the grain into 1/2-inch thick strips. Mix all other ingredients to make a marinade.

Submerge meat in marinade for 24 hours. Place meat strips directly on the rack in the oven and cook for 8 hours at 150 degrees.

Beef Jerky Recipe #11

1 kg Round steak (semi-frozen)
40 ml Soy sauce
25 ml Liquid smoke
2 ml Garlic powder
2 ml Onion powder

1 ml Black pepper

Have about 1 kg. round steak in a semi-frozen state, then slice in 1 cm. strips across grain. marinate meat in covered container for 4 hrs (or over night) in fridge. Remove meat from marinade . spread strips on racks placed on cookie sheets. bake at 100 degrees C. (200 degrees F.) for 6 to 7 hrs turn off heat and let sit in oven over night.

(My Personal Favoriet) Beef Jerky Recipe #12

Biercamp Pastrami Jerky

Ingredients

3 lbs flank steak, brisket or eye-round

1/2 cup soy sauce

1/4 cup brown sugar

1/2 cup Worcestershire sauce

1/2 tbsp pureed garlic

2 tbsp cracked pepper

2 tbsp coriander seed

Step One;

Using a very sharp knife, cut each piece of meat into thin strips 1/4 - 1/2

inch thick.

Step Two;

Combine all ingredients (reserve cracked pepper and coriander seed for later) in a large ziplock bag.

Step Three;

Add the sliced meat and marinate in the fridge overnight.

Step Four;

Remove the meat from the refrigerator and let it come to room temperature.

Step Five;

Pre-heat oven to 180°F and place a sheet tray at the bottom of the oven. Spray oven racks with nonstick cooking spray.

Step Six;

Remove the strips of meat from the marinade and arrange side-by-side across the racks, leaving room between each strip. Lightly sprinkle the strips of meat with the reserved cracked pepper and coriander until coated. The more you use, the spicier it will be.

Step Seven;

Leave the oven open a crack to maintain temperature and cook until completely dry. This will take anywhere from two to four hours, depending on how dry or chewy you like your jerky. The jerky is ready when the color looks right and it gently pulls apart and does not snap.

Beef Jerky Recipe #13

1 lb Lean beef

1/4 c Soy sauce

1 ts Garlic powder

Slice the lean beef (should cuts, flank or round steak) with the grain 1/4 to 1/2 inch wide and 2-6 inches long. Pain on or dip the strips into a mixture of soy sauce and garlic powder. Place on wire rack in a deep oven pan; dry completely in 150F for 8-12 hours.

Beef Jerky Recipe #14

1 lb Beef loin tip << >> 1 lb Beef brisket

Jetton's Barbecue Sauce << >> Another with no sugar

Onion salt

Garlic salt

If necessary, roll out meat slices as thin as possible. Trim off fat. Set oven at 200 degrees and line cookie sheets with foil. Brush one side of meat with sauce. Put slices on cookie sheet; DO NOT STACK. Sprinkle lightly with onion and garlic salts. Cook for 8 to 9 hours. Turn meat after 6

hours of cooking and brush with sauce. Cool and store in a tightly covered jar or sealed in a plastic bag.

Beef Jerky Recipe #15

1/2 lb Flank steak

1 ts Salt

2 ts Sherry

4 ts Honey

3 tb Sugar

1 tb Catsup

1 tb Hoisin sauce

1 tb Oyster sauce

1 tb Light soy sauce

1 tb Dark soy sauce

pn Salt peter*

Partially freeze meat first, then thinly slice beef Marinate in rest of

ingredients for at least 1 day. Bake single layer at 250 degrees for 45-55 minutes.

Beef Jerky Recipe #16

5 lb Beef (roast)

1/4 c Soy sauce

1 tb Worstershire sauce

1 ts Garlic powder

1 ts Onion powder

1 ts Black pepper (cracked if possible)

Red pepper flakes; optional

1 tb Liquid smoke

Place the strips of meat into marinade and let soak for about 24 hours.

Remove from marinade and allow to air dry for at least one hour. If you have a meat smoker then omit the liquid smoke and smoke meat at a low temperature.

Beef Jerky Recipe #18

3 lb Rump roast (or similar cut)

1/2 c Light japanese soy sauce

1/4 c Worchestershire sauce

1/4 c White vinegar

1 c Water

1/2 ts Ground ginger
1/4 ts Ground red pepper
1/4 ts Ground black pepper
1 tb Onion powder
1 Clove garlic; smashed

Have the butcher cut your roast in 1/8 inch slice against the grain. OR do it at home. if you don't have good cutlery, have the butcher do it. it won't be worth it! Cut off the slice of fat on the bottom. separate the two distinct sinews. (you can tell, the grain goes one way on one, and the other way on the other). Trim out the "gristle" that is between them. Slice the two sinews against the grain into 1/8 inch slices. Mix the soya, and remaining ingredients to make the marinade. Marinade the meat slices for 6 or 8 hours in the fridge.

Beef Jerky Recipe #19

2 To 3 Pounds Round, Chuck Steak Or Chuck Roast
1 ts Onion Salt
1/2 ts Salt
1/2 ts Garlic Salt
1/2 ts Lemon Pepper
1/2 ts Sausage Seasoning

1/2 ts Thyme

1/2 ts Oregano

1/2 ts Marjoram

1/2 ts Basil

Combine the spices in a dish. Cut the meat into strips less than 1/4 of an inch thick. Remove ALL fat. Sprinkle one side with the combined seasonings and beat with a meat hammer. Turn and repeat the seasoning and beating. Place the strips on a cookie sheet or other flat pan. Place in a 120 degree F. oven for 4 hours. Turn and put back for another 4 hours. Keep the oven door propped open for the entire time to allow the moisture to escape. With a gas oven, the pilot light may be enough to provide the heat. Store in a plastic bag.

(My Personal Favorite); Beef Jerky Recipe #20

Kachina Bison Jerky

Yield: Due to the drying process, the yield will be about half of the amount that you started with. For this recipe, you will have about 1 lb of jerky.

Ingredients;

2 lb top round, sliced thin about 1/8 inch

2 tbsp chopped garlic

2 tsp honey

2 tbsp crushed red chile
1 tbsp cracked black pepper
1.5 cups Worcestershire sauce
1 tsp liquid smoke
1 tbsp sugar

Step One;

Place all ingredients in a zip lock bag and allow to marinate for 24 hours.

Step Two;

Remove meat from bag, rinse, dry with paper towels.

Step Three;

Place meat on cooling racks in oven at lowest setting, preferably 175 degrees.

Step Four;

Dry meat for about 5-6 hours.

Step Five;

Store in an airtight container.

Beef Jerky Recipe #21

1 Flank steak
4 tb Lemon juice
1 Garlic clove, minced
1/2 c Soy sauce
1/2 c Honey
1 pn Salt
1 pn Pepper

Put steak in freezer for about half an hour, just until firm. Slice steak across grain, about 1/4-inch thick. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan and dry in oven at 150 degrees, 12 hours.

Jerky Recipe #22

2 lbs. meat, cut with grain
1/4 cup soy sauce
1 Tbsp Worcestershire sauce
1/4 tsp. pepper
1/4 tsp. garlic powder
1/2 tsp. onion salt
1 Tbsp taco sauce

1 tsp. hickory smoke salt

Dash Tabasco

Pour over meat, marinate 24 hours. Lay on broiler separately. Bake at 150 degrees for 5 hours, turn a couple of times. Liquid smoke, more salt (if desired).

Venison Jerky #23.

2 lb Venison

1 c Soy sauce

1 t Lemon juice

1/2 t Black pepper

1/4 t Garlic

Cut the venison in strips approximately 1/4 x 1 x 8-inches. Mix all ingredients and marinate venison approximately 10 hours turning once every hour. Smoke venison on grill until completely dry or you may use oven on low heat with venison spread out on broiler pan.

(My Personal Favorite) Hub 51 Turkey Jerky Recipe #24

Yield: 8 servings

Ingredients

For jerky marinade:

1 1/2 cups Worcestershire sauce

3/4 cup soy sauce

1/4 cup liquid smoke

1/2 cup BBQ sauce

1 3/4 tbsp onion powder

For turkey jerky:

1 lb turkey breast tenders

1 bowl jerky marinade

Step One;

Slice the turkey breast tenders into thin strips

Step Two;

Place the strips on a sheet pan and cover with the jerky marinade.

Step Three;

Let sit in the fridge for 8-12 hours.

Step Four;

Place on paper towels to dry off excess liquid.

Step Five;

Place in oven at 200°F for approximately 30-40 minutes, until the jerky is dry and golden.

Deer Jerky Recipe #25

1 1/2 To 2 lbs lean boneless deer meat, partially frozen

1/4 c Soy sauce

1 tb Worcestershire sauce

1/4 ts Ground pepper

1/4 ts Garlic powder

1/4 ts Onion powder

1/4 ts Hickory smoked salt

1/4 c Firmly packed brown sugar

1 sm Bottle liquid smoke

Trim all fat from the meat. Slice the meat as thinly as possible. In a bowl combine the remaining ingredients. Stir until dissolved. Add the meat and mix well. Cover and refrigerate overnight. Shake the excess liquid from the meat and arrange in a shallow pan or cookie sheet. Dry the meat in a 150F or 200 degree F oven until dry and brown, a minimum of 8 hours. Cool, remove from the pan, and store in a glass jar.

Chinese Beef Jerky Recipe #26

3 lb Flank steak - or London broil

Marinade:

1/2 c Light soy sauce

4 1/2 tb Honey

4 1/2 tb Dry Sherry

6 lg Garlic cloves - minced

1 1/2 tb Ginger - fresh, minced

1 1/2 tb Sesame oil

1 1/2 tb Red pepper - crushed

Dash freshly ground white pepper

Cut meat in half lengthwise and slice diagonally crosswise into paperthin strips 1-1/2 to 2 inches wide and 4 inches long. Transfer to shallow pan. Combine marinade ingredients and rub thoroughly into meat. Arrange meat on racks and let dry at cool room temperature overnight (do not refrigerate). Preheat oven to 250 F.

Line two large baking sheets with foil and set wire rack(s) on top of each. Arrange meat on racks in single layer. Bake 30 minutes. Reduce heat to 175 F and continue drying meat another 40 minutes (meat should be lightly browned but not burned). Let meat continue to dry on racks at cool room temperature overnight before packing into jars.

Dried meat can be brushed lightly with sesame oil for additional flavour and shine. Makes 36 pieces or 10 buffet servings.

Jim's Jerky Recipe #27

1 lb Steak or roast
5 tb Soy sauce
3 tb Worcestershire sauce
2 tb Brown sugar
1 ts Paprika
1/2 ts Pepper
1/2 ts Garlic powder
1/2 ts Onion powder

Trim ALL the fat off the meat and slice into 1/4" thick strips. Mix other ingredients together. Marinate meat overnight in the mixture. Line

cookie sheets with foil and arrange meat on it in a single layer. Dry for 8 or more hours at 200 deg F, turning every 2 hours. Cool and store in a tightly covered jar or sealed in a plastic bag. Other marinade ingredients [optional]: 1/2 ts or more hot pepper sauce/1/4 ts cayenne/1 ts chili powder 1 tb or more liquid smoke 1 tb parsley flakes 1/2 ts ginger 1/2 ts allspice

Marinated Beef Jerky Recipe #28

1 lb Beef; your choice; if not tender cut; slice paper thin; tender cut
slice 1/8 to 1/4" thick

1/2 ts Pepper

1 ts Onion powder

1/2 ts Garlic salt

3 tb Soy sauce +1 teaspoon; can use light

5 tb Worcestershire sauce

Trim all fat off the beef. Mix other ingredients together. Marinate meat overnight in the mixture. Remove from marinade and pat meat between towels. Line cookie sheet with foil and arrange meat on it in a single layer. Dry for 8 or more hours at 200~, turning after 6 hours. Cool and store in a tightly covered jar or sealed in plastic bag.

Microwave Jerky

1/2 lb Trimmed venison *

1/4 ts Salt

1/3 ts Garlic Powder

1 ts Accent

1/4 ts Black Pepper

1/4 c Worcestershire Sauce

1/4 c Soy Sauce

1/4 c Water

6 Drops Liquid Smoke

Cut meat into 1/8" thick strips, which is easier if it is slightly frozen.

combine ingredients, and place with meat in refrigerator overnight to marinate. Then place the meat strips in a microwave roasting rack. set the microwave on high for 4 to 6 minutes. after 4 minutes add time in 30 second increments. The idea is to have a dried jerky, which means a color change from brown to dark brown, and a consistency in the meat that has changed from supple to leathery in it's texture. That's it!

Modern Jerky Recipe #29

2 lb Round steak; 1" thick

1/2 c Worcestershire sauce

1 ts salt

-pepper to taste

2 tb Parsley flakes

1/4 ts Garlic powder; optional

Note: Chili powder, barbeque salt, paprika, horseradish, and onion salt or flakes may also be used in the marinade. (Or any ideas of your own).

Slice steak into 1/2 inch wide strips and place in a single layer in a pan or baking dish. Mix other ingredients and pour over meat. Marinate in refrigerator overnight. Remove and place meat carefully on cookie sheet. Dry in 175~ oven for one hour and then reduce temperature to 150~. Continue baking strips in the low oven until dry, but pliable, one to three hours. Cool jerky and store in tightly sealed containers.

(My Personal Favorite) Jerk 'N Pickle Black Pepper Jerky Recipe #30

Ingredients

black pepper

5 lbs all-natural inside round beef (JnP uses Choice) cut into 1/8" slices. (It helps to par-freeze the meat and slice on a meat slicer if possible.)

Combine wet ingredients:

2 cups and 2 ounces (18 ozs) soy sauce

2/3 cup Worcestershire sauce (JnP Brews his own to avoid high fructose corn syrup and the flavor of anchovies but commercial Worcestershire is acceptable)

1 lb carrots, juiced

1/2 lb celery, juiced

Fresh ginger, juiced yielding 1 1/2 tbsp

1 1/2 tbsp garlic cloves, finely diced

Blend the following in a spice grinder or blender:

4 tbsp brown sugar

2 1/2 tbsp freshly ground black pepper

1 tbsp onion powder
1/2 tsp cayenne pepper
1/2 tsp cumin
1/2 tsp crushed red pepper

Step One;

Thoroughly whisk the dry ingredients with the wet ingredients.

Step Two;

Add sliced beef piece by piece and massage into marinade to allow for even distribution of ingredients. Refrigerate overnight (10-12 hours).

Step Three;

Place into home dehydrator or oven at 150 degrees for approximately six hours. Check and rotate as needed. Remove at desired texture and doneness.

Original Jerky Recipe #31

Meat; cut into 1/2" thick by 1" wide

Wire

Cord

-brine solution; boiling

1 c salt

1 ga water

Cut meat strips 1/2 inch thick by 1 inch wide. String onto a piece of wire or cored. Dip into boiling brine solution (1 cup salt to 1 gallon water) until meat loses its red color. Remove meat from water and let drip dry. Hang near a fire, but not so close as to cook the meat. May be air dried or sun dried, but this takes much longer (days or weeks), and the meat must be protected from insects.

Oven Jerky Recipe #32

1 Flank Steak

1 Clove

1/2 c Honey

Pepper

4 tb Lemon Juice

1/2 c Soy Sauce

Salt

Put steak in freezer for 1/2 hr, until just firm. Slice across the grain into 1/4" thick strips. Combine remaining ingredients and marinate steak strips in this for at least 2 hours. Place slices on rack in pan, and dry in oven at 150 degrees for 12 hours, or until when bent, it will

crack, but not break

Pillow Case Jerky Recipe #33

1 lg Boneless Butt Roast

-Salt And Pepper

Get as large a Boneless Butt as you can. Cut the individual muscles out of the meat and cut off and discard all the fat and connecting tissue. Cut the meat across the grain as thin as possible. 1/16 to 1/8th of an inch. The thinner the slices, the easier it will be to dry. Salt and pepper the meat generously on both sides, using more pepper than salt. Lay out the meat strips on a cake or oven rack without overlapping them. Set the rack in an insert fireplace and cook on low heat for 8 to 10 hours, turning every 3 to 4 hours, until dried. You can do the same with a dehydrator or oven, but it won't turn out as good. After it's done, store in a pillowcase. Don't STORE it in plastic, as the meat has to be able to breathe, and a paper sack will leave a paper taste.

Smoked Hamburger Jerky Recipe #34

1/2 c Soy sauce; can use light

1 tb Allspice

4 tb Sugar
2 ts Fresh ginger; grated
1 Clove garlic; minced
1 tb Liquid smoke; hickory or mesquite
2 lb Ground meat; leanest poss.

Press hamburger meat into flat strips 5 inches long by 1-1/2 wide and 1/4 inch thick. Place one layer of hamburger strips in dish for marinating. Mix marinade ingredients together in a bowl. After well mixed, sprinkle marinade sauce over meat, soaking well. Turn meat over and sprinkle with sauce. Add layers of hamburger strips to marinating dish and repeat sprinkling of marinade. Pour remaining marinade sauce over meat. Cover tightly and let marinate in refrigerator for 6 to 12 hours. rotate layers of meat occasionally.

Place in dehydrator until dry. While meat is drying, blot excess oil with paper towel.

(My Personal Favorite) Mongolian Jerky Recipe #35

Yield: Approximately 2 lbs of dried jerky

Ingredients

4 to 4 1/2 lb USDA choice top round
4 cup tamari or soy sauce
1 cup light brown sugar

4 tbsp minced ginger

4 tbsp minced garlic

1 tbsp sesame oil

1 tbsp ground pepper

Sesame seeds

Step One;

The best way to make jerky is using a food dehydrator, and the best ones have fans in them. If you don't have one, an oven set to its lowest temp will suffice.

Step Two;

The best cuts of meat for making jerky should have little to no fat on them. We found our best bets to be top round or eye round. If you're friendly with your butcher, have them put the top round on a meat slicer set at 1/8" thickness. Then slice those slabs into 1" strips when you get home.

Step Three;

Whisk all ingredients together except meat and sesame seeds in a large container with a lid.

Step Four

Submerge meat in marinade, taking care to separate each strip to ensure a proper soak. Refrigerate for a minimum of 12 hours.

Step Five;

Remove meat from marinade and place in single layer(s) on dehydrator trays or on baking racks in baking sheets if using oven.

Step Six;

Sprinkle sesame seeds over meat and dehydrate for a minimum of three hours or until desired texture is reached. In the oven, the jerky will take 10-12 hours at a temperature of 170.

Smoked Turkey Jerky Recipe #36

1/2 c Soy sauce; can use light

4 tb Sugar

2 ts Fresh ginger; grated

1 Clove garlic; minced

1 tb Liquid smoke

2 lb Cooked turkey; sliced paper thin (turkey thighs are breasts are best) Mix marinade ingredients together in a bowl. Dip meat slices into marinade. Place dipped meat in layers in a bowl or dish. Pour remaining marinade sauce over meat. Cover tightly and let marinate in refrigerator for 6 to 12 hours. Rotate layers of meat occasionally. Place in dehydrator until dry. While meat is drying, blot excess oil with paper towel.

Tucker Surprise Beef Jerky Recipe #37

1 c Soy sauce

4 oz Mesquite smoke (hickory works well also)

1/4 c Water

1/4 c Cayenne pepper

2-3 lb's

Go to the butcher and have them slice a 2 or 3 lb rump roast into slices as thin as bacon(It sometimes takes a while to convince them that you really want it as thin as bacon) put soy sauce and mesquite smoke in a gallon size ziplock bag. if the smoke came in a 4 oz bottle, use the water to rinse the bottle, pour water into bag. Add pepper.

Close bag and let sit for a couple of hours. Trim all fat from the beef.

Add beef to the mixture. Let sit for 5 or 10 minutes(I've not had any trouble if left overnight) Remove meat from bag one or two at a time, and lay on trays from dehydrator(I've never made it without a dehydrate). Put trays in dehydrator, opening vents to about half.

Knights Turkey Jerky Recipe #38

1 Turkey meat sliced thin

2 tb Liquid smoke

3 tb Soy Sauce

10 ds Tabasco sauce
1/3 c Worcestershire sauce
1 1/2 ts Hickory seasoning liquid
1 tb Onion salt

Mix all ingredients together in a maranade dish. Mix together and add strips of turkey or beef into maranade. Maranade for 8-24 hours, depending upon how often you shake mixture and how flavorful you want it. Take strips out of maranade and lightly dampen with towel to try excess liquid off. Place in dehydrator or on sheets for oven. dehydrate till jerky is tough/crisp. Time varies based on method of dehydration, use your best judgement (12-36 hours). Add extra tabasco for more spicy flavor.

Dry Cure Southwest Jerky Recipe #39

1 ts Salt
1 ts Pepper
1/2 ts Cayenne pepper
3 tb Chili powder
2 ts Cumin
2 Cloves garlic minced
2 lb Steak sliced thinly

Combine ingredients and thoroughly mix together. This is a dry marinade so there is no liquid. Sprinkle the spice mixture on the meat slices and work into the grain with your fingers. Cover and marinate overnight. Place trays in the oven and dry at 145°F. for first 4 hrs. then set oven 130°F. until dry.(4 to 8 hrs.) Jerky should be hard but not brittle. Blot up any fat that appears with paper towels. *For a chewy texture, slice the meat with the grain, or across the grain for more tender jerky.

Bayou Blend Home Recipe Jerky #40

Ingredients

5-10 lbs of top round beef
1 cup Worcestershire sauce
1/2 cup soy sauce
1/4 cup teriyaki sauce
3 cups water
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp powdered crab/shrimp boil
1 tbsp liquid smoke

Step One;

Combine all ingredients and stir well.

Step Two'

Slice 5-10 lbs of top round beef in 1/8-1/4 inch thick slices.

Step Three;

Add beef slices to marinade individually making sure that each piece is fully covered with marinade.

Step Four;

Refrigerate the marinade/beef mixture for 24-48 hours. ("Longer the better!!")

Step Five

Place slices on the trays. Dry the marinated slices at least 160 degrees on a dehydrator making sure you do not overlap the pieces. The type of the dehydrator will determine the length of time to dry it. Turn the slices over when no wet spots are seen.

Fake Jerky Strips Recipe #41

---MEAT---

1 lb Ground beef

1 ts Garlic powder

1 ts Salt
1/4 ts Black Pepper
1 ts Liquid smoke
1 tb A-1 Sauce
1/2 c Quick Quaker Oats
1 Eggwhite

---SAUCE---

2 tb A-1 Sauce
2 tb Worcestershire Sauce
3 tb Ketchup
2 tb Vegetable Oil
1 ts Soy Sauce
1 ts Liquid Smoke
2 tb Water

1. Mix ground beef with all other ingredients, stir until mixed. Put into a food processor with chopping knife and chop for a good minute, until well-mixed together and consistency of putty.
2. On a floured cutting board, take ball of meat mixture and coat both sides lightly with flour so it won't stick and roll out with floured rolling pin, fold and roll until roughly 8" by 12" rectangle 1/8" or less thick.

3. Using a pizza cutter, cut into 1" wide strips 8" long and carefully transfer to a wire rack.
4. Heat oven to 300 F, place wire rack with meat in oven on oven rack in center of oven, with second oven rack one notch below. On lower rack, place cookie sheet under meat to act as a drip pan.
5. Bake for 1 hour at 300 F.
6. Mix together sauce ingredients in shallow dish. Remove rack of meat, roll each strip into sauce mix and return to rack. When all coated, return to oven and increase temp. to 450 F. Bake for 15 min.
7. Remove rack again and recoat strips and return to oven for another 15 min. or until strips become almost burnt around edges.
8. Remove from oven and coat one last time, then let sit and cool to room temp.

Western Barbecue Jerky Recipe #42

1 ts Salt

3 tb Brown sugar

1/4 ts Pepper
1/3 c Red wine vinegar
1/8 ts Cayenne pepper
1/3 c Ketchup
1 ts Onion powder
1 lb Lean meat
1/2 ts Garlic powder
1 ts Dry mustard

Slice meat into long strips 3/16 to 1/4 inch thick. Uniform slices will shorten the drying time, so use a meat slicer or have your butcher slice it for you. Cut across the grain for increased tenderness. Remove excess fat. In a small bowl, combine all ingredients except meat. Stir to mix well. Place meat 3 or 4 layers deep in a glass, stoneware, plastic or stainless steel container, spooning vinegar mixture over each layer. Cover tightly. Marinate 6 to 12 hours in the refrigerator, stirring occasionally and keeping the mixture tightly covered. Place the meat strips on drying racks. Do not overlap the strips to ensure good air circulation. Oven temperature should be 140 to 160 F (60 to 70 C) for the first 8 to 10 hours. After that it may be lowered to 130 F (55C) until dry. Place aluminum foil or a baking sheet underneath the drying tray to catch the drippings. Occasionally blot the jerky with paper towels as it dries to remove beads of oil. Test jerky for dryness by cooling a piece. When cool it should crack when bent but not break.

There should be no moist spots.

Deluxe Camp Chili with Jerky Recipe #43

6 oz Jerky
3 tb Oil
1 ts Whole cumin seed
4 tb Chili powder
1 ts Onion flakes
1 ts Oregano
1/2 ts Cumin (powdered)
1/4 ts Garlic powder
Water as needed
Flour for thickening

Cut jerky into small, bite-sized pieces, remembering it will swell. In a heavy pot, simmer jerky and cumin seeds gently in moderately hot fat/oil for one to two minutes, stirring steadily to prevent burning. Add chili powder and continue to stir until well mixed. (Amount of chili powder will depend on the hotness of the jerky and your taste.) Add onion flakes, oregano, powdered cumin, garlic powder, and enough water to cover generously. Stir. Simmer one to two hours, adding water as the jerky takes it up. Allow chili to cool, and reheat before serving. If a thicker chili is preferred, add a little flour mixed to a paste with hot liquid from the pot and cook to desired consistency, stirring frequently.

Cream Soda and Bourbon Beef Jerky Recipe #44

Ingredients

2 lbs lean beef top round

2 cups cream soda (for other interesting flavors try using dark soda, root beer, cherry cola, or vanilla flavored cola)

1 cup bourbon

1/3 cup maple syrup

1/4 cup soy sauce

1/4 cup liquid smoke

1/2 cup brown sugar

1 tbsp onion powder

1/2 tsp chili powder

Step One;

Wrap the top round in butcher's paper or plastic film and chill it in the freezer for one to two hours to firm it up before slicing.

Step Two;

Combine all the other ingredients in a mixing bowl.

Step Three;

Remove the top round from the freezer and slice it against the grain into 1/4-inch thick slices. Add the sliced beef to the marinade, mix thoroughly.

Place the beef in the fridge and allow to marinate for four to six hours.

Step Five;

Layer tin foil on the bottom of the oven to catch any drippings. Remove the wire racks from the oven and coat with nonstick spray. Pre heat an oven to 175 degrees F.

Step Six;

Remove the beef strips from the marinade and pat slightly dry. Lay the beef strips on the prepared wire racks so they hang without touching each other. Place the wire racks directly in the preheated oven. Cook the beef for four hours.

Step Seven;

Prop the oven door open every hour for 15 minutes with the handle of a wooden spoon to allow air flow. To cool the jerky, turn off the oven, open the door and allow the jerky to sit for 30 minutes.

Step Eight;

Remove the jerky from the wire racks and store in a tightly sealed container.

*You should have roughly a one week shelf life if placed in an air tight container.

Drying Barbecued Beef Jerky Recipe #45

3 lb Lean beef; flank; round sirloin tip

1 c Catsup

1/2 c Red wine vinegar

1/4 c Brown sugar

2 tb Worcestershire sauce

2 ts Dry mustard

1 ts Onion powder

1 ts Salt

1/4 ts Cracked pepper

ds Hot pepper sauce

Cut beef into strips 1/2 inch thick. Combine all marinade ingredients into a glass baking dish. Add strips of beef, cover and refrigerate overnight. Drain beef slices. Dry in an electric dehydrator at 145 until pliable. Package in home canning jars, food-grade plastic bags or sealby-heat food storage bags.

Laurie's Jerky Recipe #46

1/3 c Liquid smoke

1/3 c Soy sauce

4 tb Worcestershire sauce

1/2 ts Pepper

1/2 ts Garlic salt

1 ts Accent

Pour over sliced beef(1 lb.). Marinate at least 2 hours. Drain and then dehydrate.

Tofu Jerky Recipe #47

1/2 c Soy sauce

3 tb To 4 tb liquid smoke

1/8 c Water

1 tb Onion powder

1 ts Garlic powder or

1 Clove crushed fresh garlic

1 tb Fresh ground black pepper

1 ts Honey

1 lb Firm or extra firm tofu

Cut and drain the tofu. I usually take a 1 lb cube, cut it in half, and then slice it into strips on its short side. Strips should be about 4-5 mm in thickness. They may look big, but they'll shrink to about half

their size. Mix all the marinade ingredients together well. Put the tofu in a single layer in a shallow baking pan or cookie sheet and pour the marinade over it. Let soak for several hours or overnight. Drain excess liquid (and reuse!) and dry tofu in food dehydrator or warm (200 F) oven. This will take probably 4-8 hours, depending on weather. If you live in a sunny, dry climate (Colorado in the summer), you can sun dry it, it'll take all day. If you dry indoors in the winter, your house gets filled with a wonderful smoky smell. If you're drying in the oven, you'll need to flip the tofu over hourly so it dries evenly. The stuff is delicious and keeps indefinitely. Dry the stuff until it's very chewy, but not crispy. Be creative: Use low-sodium soy if you want less salt (it is rather salty) Use tabasco or ground cayenne if you want it hot. Chili powder makes chili jerky. Oregano and basil makes pizza jerky.

Carne Seca Recipe #48

2 1/2 -3 lb raw jerky meat
2 ts Ground oregano
2 ts Salt
3/4 c Vinegar
2 lg Onions, finely chopped
2 Cloves garlic, mashed
1/2 ts Course black pepper
1 ts Liquid Smoke

Mix all ingredients to make marinade and soak meat in marinade 24 hours. Remove meat from marinade and place in oven or smoker for

from 7-8 hours at about 150- 200 degrees. It's done when meat has turned brown, feels hard and is dry to the touch.

Marinated Spicy Jerky - Thai Style Recipe #49

8 lb Beef or caribou round or flank steak

Stock:

1 c Beef stock

4 tb Fresh lime juice

4 tb Nam pla (fish sauce)

4 ts Sugar

1/2 c Loosely packed mint leaves*

1/2 c Thinly sliced shallots

4 Scallions, sliced in half lengthwise and cut into 1/4" lengths

2 Bird or other fresh hot chiles, seeded & finely chopped

Marinade:

stock [above] plus

4 ts Pepper

1 ts Cayenne pepper [opt'l]

4 ts Liquid smoke

1/2 c Soy sauce

*You might want to add some basil leaves or cilantro sprigs here.

Trim all fat off the meat and cut against the grain into 1/4" thick strips. (Meat is easier to cut when partially frozen and it will cut evenly).

In a saucepan, combine beef stock, lime juice, fish sauce, sugar; bring to a boil over high heat. Add mint, shallots, scallions and chiles. Cool and strain. Mix the stock and the other ingredients together in a bowl.

Add the meat and cover. Marinade overnight. Or put meat and marinade in a sealable plastic bag. Either way turn the meat occasionally to ensure that all portions get well soaked in the marinade. Remove from marinade and let dry on a rack. Line a cookie sheet with foil and arrange meat on it in a single layer. Or place meat directly on oven racks, line bottom of oven with foil. Or on rack in shallow pan Dry for 6 or more hours at 175, turning after 3 hours.

Continue to dry in warm oven if necessary. Gas ovens with pilot lights work especially well. Cool and bag it.

Marinated Spicy Jerky Recipe #50

8 lb Beef or caribou round or flank steak

6 ts Salt

4 ts Pepper

4 ts Chili powder

4 ts Garlic powder

4 ts Onion powder

2 ts Cayenne pepper
2 ts Liquid smoke
1 c Water
3/4 c Soy sauce
1/2 c Worcestershire sauce

Trim all fat off the meat and cut into 1/4" thick strips. Mix other ingredients together in a bowl. Add the meat and cover. Marinade overnight. Remove from marinade and let dry on a rack. Line a cookie sheet with foil and arrange meat on it in a single layer. Dry for 6 or more hours at 175, turning after 3 hours. Cool and bag it.

Western Jerky Recipe #51

4 ts Salt
1 ts Pepper
1 ts Chili powder
1 ts Garlic powder
1 ts Onion powder
1/4 ts Cayenne pepper
3 ds Liquid smoke
1/2 c Water
2 lb Round, flank steak or other cut meat

Mix marinade ingredients together in a bowl. Dip meat slices into marinade. Place dipped meat in layers in a bowl or dish. Pour remaining marinade sauce over meat. Cover tightly and let marinate in refrigerator for 6 to 12 hours. Rotate layers of meat occasionally. Place in dehydrator until dry. While meat is drying, blot excess oil with paper towel. Makes ½ pound jerky.

Hawaiian Jerky Recipe #52

1 lb Lean meat, thinly sliced
1 ts Salt
1 ts Ground ginger
1 tb Brown sugar
1/4 ts Pepper
1/8 ts Cayenne pepper
1 Crushed garlic clove
1/4 c Pineapple juice
1/4 c Soy sauce

General jerky method: All recipes use 1 lb lean meat, thinly sliced. (3/16-1/4 in thick) In a small glass bowl, combine all ingredients except meat. Stir to mix well. Place meat 3-4 layers deep in a

container, spooning sauce mixture over each layer. Cover tightly and marinate 6-12 hours in the 'fridge, stirring occasionally and keeping the mixture covered. Layout on trays, 24 to 36 hours in dehydrator. I used a couple of cans of pineapple chunks with the juice in the marinated. Just dehydrated them with the meat. Very interesting.

Jerky A La Willie Recipe #53

10 oz Bottle of low salt soy sauce

1/3 c Worcestershire sauce

2 tb Liquid mesquite smoke *

1 1/4 ts Onion powder

1 1/4 ts Garlic powder

2 1/2 ts Pepper

2 tb Brown sugar

Up to 3 lb lean meat **

-- use in place of smoker. ** beef, deer, elk etc.

Mix all ingredients except meat to make marinade. Cut thinly sliced meat into 1/2 inch strips and marinate for 12 to 24 hours (the longer the better). Smoke using mesquite chips for about three hours and then finish drying in oven. If doing whole operation in oven use liquid smoke and hang strips of meat on highest rack and put shallow pan

underneath to catch drippings. Turn oven on and set to lowest possible setting and leave for 6 to 8 hours until thoroughly dried.

SlantShack DIY Jerky Recipe #54

Day 1:

Meat Selection: Buy two pounds of meat. Leanest cuts are best: head to your local butcher to pick out a piece of brisket, top round, sirloin tip, or any other lean cuts the butcher recommends (turkey breast is also delicious).

Note: 1 lb of raw meat will yield ~1/2 lbs of jerky

1.5 hours before marinating, trim fat and create 1/2 lbs cuts of meat (try to keep long portions if possible), wrap in saran and place in freezer

Prepare Marinade: Lots of options here. A great starter recipe to follow is:

1 cup soy sauce

Medium yellow onion, diced

Medium jalapeno, diced with seeds

1 tbsp black peppercorns

1 tbsp ginger, thinly sliced

2 tbsp honey

3 cloves of garlic, finely chopped

1 tsp onion powder
1 tsp cumin
1 tsp cayenne pepper
1/2 tsp cloves

Adjust any of the above quantities based on flavor preferences or marinade taste.

Variations:

Add fruit juices (i.e. orange juice; pineapple juice, fresh limes) for a sweeter flavor

Add tabasco, select spicier pepper, hot chilies, chili powder, etc. to increase spice. Also try a small amount of ketchup

Step One;

Slice Meat: When meat is moderately frozen, slice along the long side of the cuts 1/8" – 1/4" strips. Alternate cutting with and against the grain.

Step Two;

Marinade: Place strips of meat and marinade in a ziplock bag, mix around so that meat is sufficiently covered and place in refrigerator overnight, let marinade for a minimum of eight hours; 12 -20 is best

Day 2:

Step Three;

Cooking: Set oven to lowest temperature possible. As oven heats, place meat strips across oven racks. When all the meat is in the oven, prop oven door open with a fork or ball of tinfoil at the bottom of the oven door, let jerky cook for 4-8 hours (cooking time will vary based on width of strips and oven temperature)

Step Four;

Finished Jerky: When the jerky is stiff and browned all the way through you're ready for fresh jerky snacking. Jerky will keep for months in an airtight container/ziplock bag at room temperature.

Brined Jerky Recipe #55

5 lb Lean meat

1 c Curing salt

1/2 c Brown sugar or molasses

1 ts Liquid garlic

4 tb Black pepper

2 qt Water

Remove all fat and membrane from the meat. Combine the rest of the ingredients. Soak the meat in the solution (brining the meat) for 8 to 10 hours. Remove meat and rinse thoroughly. Pat dry with paper

towels to remove excess moisture. Let stand to air-dry for an hour or

so. Then rub in the seasonings of your choice, such as onion salt,

garlic salt, pepper or a prepared seasoning mix from the spice

department at the market. Smoke meat for 8 to 12 hours or until ready. Test the meat by twisting a strip of meat. It should be flexible but stiff like a piece of rope. Remove and let stand until cool.

Onion Ground Beef Jerky Recipe #56

2 oz Package dried onion soup mix

1/4 c Water

1/4 c Soy sauce

1 ts Garlic; chopped

1 ts Curing salt

Dried herbs or flavorings of choice

1 1/2 lb Very lean ground beef

In a bowl, combine onion soup mix and water. Let sit for 10 minutes.

Add the remaining ingredients, including the beef, and combine well.

Let marinate for at least 2 hours. For a more pronounced flavor, cover and refrigerate for 8 to 12 hours.

Put through a jerky press, OR shape the meat into 1-to 2-inch balls.

Line each drying tray with a solid leather sheet. Top it with a mesh

sheet. Arrange the meat rounds on the mesh sheets. Dry at 145 F. or above until hard, about 6 to 10 hours. With some dehydrators, you will have to turn the rounds to ensure uniform drying. If beads of melted fat form on the rounds as they are drying, blot them up with a clean, uninked paper towel. Each lb. of ground beef makes about 4 oz. Jerky.

Deer Jerky Marinade Recipe #57

3 lb Deer meat, thinly sliced

3/4 c Wine, dry

1/3 c Lemon juice

1/4 c Onion, minced

1/4 c Brown sugar

2 ts Liquid smoke

1 ts Seasoned salt

1/4 ts Pepper

3 Bay leaves

Marinate deer meat for 24 hours in the marinade mixture, covered, in a cold part of the refrigerator. Turn meat several times. Remove meat, spreading out to bring to room temp. Place on greased racks in a smoker and smoke at a low heat (160-190 degrees) for 5 to 7 hours, until meat becomes slightly translucent and darkly red, near black.

Store in plastic bags in refrigerator.

Beef Or Venison Jerky Recipe #58

8 lb Venison/beef roast
1 tb Salt
1/4 ts Black pepper
1 ts White pepper
1/2 ts Red pepper
1 ts Meat tenderizer
2 tb Seasoned salt
2 ts Accent
1 ts Garlic powder
1 tb Kitchen bouquet
2 tb Morton tender quick
1/3 c Worcestershire sauce
1/3 c Soy sauce
1/3 c Barbecue sauce
1/3 c Liquid smoke

Cut meat in thin slices. Meat is easier to cut when partially frozen and it will cut evenly. Combine salt, peppers, meat tenderizers, seasoned salt, accent, garlic and onion powders, kitchen bouquet, morton tender quick, worcestershire sauce, soy sauce, barbecue sauce and liquid smoke. Marinate meat in sauce for 24 hours in a sealable plastic bag.

Place meat directly on oven racks, line bottom of oven with foil, or on rack in shallow pan and dry in oven for 6-8 hours on lowest setting.

Continue to dry in warm oven if necessary. Ovens with pilot lights work especially well.

North African Harissa Jerky Recipe #59

Ingredients

2.5 lbs grass-fed beef (eye of round or bottom round)

2 tbsp kosher salt

1 tbsp brown sugar

1 tbsp ancho chile powder

1 tbsp smoked paprika

2 tsp garlic powder

1 tsp cumin seeds

1 tsp coriander seeds

1/2 tsp caraway seeds

1/4 tsp cayenne

Step One;

Place beef in freezer for about 2 hours until firmed up for easier slicing. While beef is freezing, preheat a pan on medium heat, then toast cumin, coriander, and caraway seeds for a few minutes, shaking the pan frequently until toasted and aromas are released.

Step Two;

Grind the toasted spices in a spice grinder or mortar and pestle. Mix the

spices in a bowl with the salt, brown sugar, ancho, smoked paprika, garlic powder, and cayenne.

Step Three;

Once beef is firm, remove from freezer and trim off exterior fat and the silverskin. Slice beef along the grain into desired sized strips, at 1/4" to 1/8" thickness.

Step Four;

Using your hands, rub beef strips with spice blend to coat. Lay spiced beef strips on wire mesh racks on baking sheets. Let sit 12 hours in refrigerator, then remove and let sit at room temp for 30 minutes.

Step Five;

Set oven to 225 F (or lowest setting), position oven racks evenly from top to bottom, and place racked beef strips into oven. Prop open oven door with wooden spoon or wine cork (make sure it's a natural cork and not plastic) to allow moisture to escape.

Step Six;

Allow jerky to dry 3-4 hours. Rotate and switch the racks every hour and flip the jerky strips over after 2 hours. You're looking for a texture that's dry and firm but pliable when you bend it.

Step Seven;

Let the jerky cool at room temperature, then store in a heavy-duty zipseal bag or airtight container.

****Keep refrigerated for best flavor.**

Theada's Beef Jerky Recipe #60

2 qt Water

2 c Salt

1 c Vinegar

2 tb Pepper

Cut meat in 1/4" strips (or as thin as possible). Remove all fat. Boil approximately 6 minutes. Roll moisture from meat. Put on cookie sheet in middle of oven for 1 1/2 to 2 hours at 200F. Leave oven door cracked to let moisture out. Coat with Liquid Smoke and A-1 Sauce. Store in airtight jar.

Jerky Stew Recipe #61

1 lb Jerky, beef or buffalo

1 c Whole dried hominy, soaked overnight in ample water

1 lg Yellow onion, (peeled/chopped)

1 lb Potatoes (unpeeled/diced)

Salt and pepper to taste

-Native Americans would have used prairie potatoes -- arrowhead (*Sagittaria latifolia*).

Break the jerky up into 1-inch pieces and place in a heavy, lidded kettle. Drain the hominy and add to the jerky, along with the onion. Cover with water and bring to a boil. Simmer, covered, until the hominy is tender, about 2 hours. You will have to watch this closely, as more water will have to be added as you go along. Add the potatoes and cook for an additional 20 minutes. Season with salt and pepper.

Blue Ribbon Style Jerky Recipe #62

1/2 c Dark soy sauce

2 tb Worcestershire sauce

1 ts MSG (opt)

1/2 ts Onion powder

1/2 ts Garlic powder

1/4 ts Ginger, powdered

1/4 ts Chinese five-spice powder

3 lb Lean beef brisket, eye of round or flank steak

Trim meat completely of fat and cut across grain into slices 1/8 inch

thick. To aid in slicing meat

thinly, freeze until ice crystals are formed.

Blend all ingredients except meat in small bowl. Dip each piece of meat into marinade, coating well. Place in shallow dish. Pour remaining marinade over top, cover and refrigerate overnight. Oven

method: Preheat oven to lowest setting (preferably 110 F). Place several layers of paper towels on baking sheets. Arrange meat in single layer on prepared sheets and cover with additional toweling.

Flatten meat with rolling pin. Discard towels and set meat directly on oven racks. Let dry 8 to 12 hours (depending on temperature of oven). Dehydrator method: Arrange meat on trays in single layer and dehydrate 10 to 12 hours, depending on thickness. Store jerky in plastic bags or in tightly covered containers in cool, dry area.

--Marinade For Beef Jerky

2 tb soy sauce

1/4 ts salt

2 dr tabasco, or to taste

1 ea garlic clove, crushed

Slice the beef as thin as you can across the grain. Mix the marinade ingredients, put the meat in the mixture and refrigerate for at least 24 hours.

Warrior's Mark Jerky Recipe #63

3 lbs. lean venison steak or beef steak, thinly sliced

1/2 cup lemon

1/4 cup onions, drained

1/4 cup brown sugar

2 tsp. liquid smoke

1 Tbsp seasoned salt

1/4 tsp. freshly ground pepper

3 bay leaves, broken into pieces

Place meat strips into a shallow glass container. Mix rest of ingredients together and pour over strips of meat. Cover and refrigerate overnight. Dry strips on paper towels, pressing to remove the marinade. Place on oven racks in a 150 degree oven to dry for at least 12 hours. Turn over once during the drying. The oven door should be slightly ajar to allow the moisture to escape.

Jerky - Water/Smoker Method Recipe #64

1 1/2 lb beef flank steak

1/4 c sugar

2 ts paprika

1/4 c non-iodized salt

2 ts garlic powder
2 ts ground black pepper
1 ts ginger

Fire up your smoker and start settling the coals in for a long slow smoke before starting the rub.

Alligator Jerky Recipe #65

Ingredients:

10 lbs. of alligator (or any meat type)
1/2 sm. bottle onion salt
1/2 sm. bottle hot sauce
1/2 sm. bottle liquid smoke
1/8 c. lemon juice
1/8 c. Cayenne pepper
6 oz. Soy sauce
10 oz. Worcestershire sauce

Directions:

Cut strips and mix ingredients.

Marinate meat as long as you'd like. If over an hour, cover the meat and

put it in the fridge.

Dehydrate according to instructions.

5 Gold Stars Buffalo Jerky Recipe #66

Ingredients:

2 pounds of meat

1/4 cup of honey

1/2 cup of soy sauce

1 tablespoon of grated ginger

1 1/2 tablespoons of red pepper flakes

6 minced garlic clove

OR

30 grinds of freshly ground black pepper

1/2 teaspoon of liquid smoke

1 teaspoon of Worcestershire

1 teaspoon of sesame oil

1 teaspoon of onion powder

Directions:

Slightly freeze and then cut meat into 1/4" thick strips, trimming all fat as you go.

Mix ingredients and let meat marinate overnight.

Dry according to your dehydrator's instructions or in oven on lowest temperature with the door slightly open for ventilation.

Dixie Chicken Jerky Recipe #67

Ingredients:

1.5 oz. Soy Sauce

1.5 oz. teriyaki sauce

1/2 tsp. cayenne pepper

1 tsp. pepper

1/4 c. Worcestershire sauce

1 Tb. Old Bay Seasoning

1 Tb. honey

1 Tb. of your favorite sauce

2 Tb. dark brown sugar

2 Tb. liquid smoke

Directions:

Slice meat into strips of desired length and thickness. (1/4" is recommended thickness)

Marinate meat, adding water or beer, your preference.

Let sit in fridge overnight or up to 18 hours.

Dehydrate on lowest temperature anywhere from 12-24 hours, your preference.

Goose Jerky Recipe #68

Ingredients

4 lbs goose breast, thinly sliced

2 c. teriyaki sauce

2 Tbsp Tabasco sauce

2 Tbsp liquid smoke

2 Tbsp black pepper

2 Tbsp garlic powder

1 Tbsp meat tenderizer

1 Tbsp Mrs. Dash

1 Tbsp Red Pepper

Directions:

Mix everything together in a large covered bowl, making sure all the goose is submerged.

Put in fridge overnight.

The next day, remove goose and put in dehydrator or smoker.

Cook on medium until jerky is dry, but not crispy.

Super Spicy Elk Jerky Recipe #69

Ingredients:

3 lbs of Trimmed Elk Meat

20 shakes Worcestershire sauce

20 shakes Frank's red hot sauce

20 shakes teriyaki sauce

1 tablespoon of mint sauce

2 tablespoons of steak sauce (Lea & Perrins)

2 tablespoons of seasoned meat tenderizer

2 tablespoons of molasses

3 tablespoons of brown sugar

3 tablespoons of Caribbean jerk seasoning

1/8 cup of garlic salt

1/8 cup of onion salt

1/4 cup of ground cayenne pepper
1 teaspoon of dried mint crushed
1 bottle Allegro hot & spicy marinade

Directions:

Cut meat into strips.

Combine ingredients and coat strips evenly.

Let marinade to your preference over overnight to a sure bet!

Oven roast for 6-8 hours with the oven door cracked open to let moisture out.

Place on dehydrator racks, without touching, on the lowest temp. for 5 hours or to your preference. Jerky should be bendable but shouldn't snap or be too chewy.

Original Fish Jerky Recipe #70

Ingredients:

Fish with skin

16 ounces Yoshida's Gourmet Sauce

16 ounces beer – your preference

Directions:

After making strips, make your marinade.

Let marinate as long as you'd like.

Place fillets skin-side down on smoker (If 3/8' thick, smoke for 6-8 hours. If thinner, smoke less, if thicker, smoke more.)

Vegetarian Jerky Recipe #71

Ingredients:

1 pk (1.5 ounces) instant oatmeal

1/4 cup Water

1/2 cup Applesauce

1/2 cup Teriyaki sauce

2 tablespoon Olive oil

1 teaspoon liquid smoke

1 teaspoon minced garlic

1 teaspoon pepper

1 teaspoon salt

1 lb Soy protein

Directions:

Mix water and oatmeal together.

Add all remaining ingredients, except soy protein. Stir.

Let sit for 10-20 minutes and add soy.

Marinate at least one hour. For longer marinating time, place in the refrigerator in a covered container.

Place in blender and puree. Its color will change from brown to light cream. Form into shapes and place in dehydrator. It dries very fast, so check it often.

Lamb Jerky Recipe #72

Ingredients:

1 1/2 pound of lamb (or any meat type)

1/2 cup of Worcestershire Sauce

1/2 cup of soy

1/4 teaspoon of fresh ground black pepper

1/2 teaspoon of Salt

1/2 teaspoon of Garlic powder

1 teaspoon of Onion powder

2 teaspoons of Armagnac or Cognac

Vegetable oil cooking spray

Directions:

Slice meat 1/4 inch thick, ridding all fat.

After mixing all of your ingredients together, coat meat strips evenly and thoroughly and let sit in the fridge over night, or to your preference.

Once you have lightly sprayed your racks, lay out the strips but do not touch or overlap one another.

Let meat dry at 140 for 5-10 hours, or to your preference. Jerky should be bendable without snapping or being too chewy.

So Spicy Ostrich Jerky Recipe #73

Ingredients:

6 lb. ostrich (or any meat type)

1 tsp. cayenne pepper

1 1/2 tsp. ground cardamom

1 1/2 tsp. curing salt

2 tsp. garlic powder

2 tsp. pepper

8 tsp. table salt

3 tsp. Accent seasoning

2 Tb. liquid smoke

Directions:

Cut meat into strips of about 1/4 inches thick. They can be thicker or thinner, your preference and as long as you want. Meat tends to shrink just a little when heated.

Mix all ingredients and marinate meat in the fridge, covered, for 2 days or to your preference, mixing around periodically.

Lay out on dehydrator racks on lowest temperature and cook anywhere from half a day to an entire day. It's all up to you and how you prefer your jerky!

Peter Rabbit Jerky Recipe #74

Ingredients:

1 whole rabbit

1/4 teaspoon of pepper

2 teaspoons of Buffalo chipotle sauce

1/2 cup of vinegar

1 tablespoon of oregano

1 tablespoon of salt

juice of 1 lime + water to make 1/2 C

2 pressed cloves of garlic

1 shake of red pepper flakes

Directions:

Once you debone the rabbit, cut meat into desired strips, trimming all fat.
(note – you may want to cut the rib meat 1/2" and leg meat 1/4")

Combine your ingredients and coat your meat strips thoroughly.

Once you have let your meat marinate, covered up in the fridge for at least 2 hours, remove and heat smoker to lowest temp.

Cook on your smoker for at least a day. You may finish up on the smoker or you can finish your jerky in your oven (with the door ajar) on the lowest temp. for another 3-9 hours depending on you and your preference.

Mrs. Butterworth's Buffalo Jerky Recipe #75

Ingredients:

5 pounds of buffalo (or any meat type)

1 teaspoon of liquid garlic

2 quarts of water

1 cup of curing salt

2 cups of Mrs. Butterworth's (your choice)

4 tablespoons of pepper

Directions:

Trim fat and cut into strips.

Make marinade and let meat marinade for 6 – 12 hours, or to your preference.

Rinse off and pat dry with paper towels.

Sprinkle on more seasonings.

Smoke on lowest temp. for 6 – 10 hours or to your preference.

Bacon Flavored Jerky Recipe #76

Ingredients:

3 pounds beef (or any meat type)

Ground Black Pepper

Bacon Salt (Original, Hickory or Peppered)

curing salt

Directions:

Slice your meat into strips about 1/4" thick. (freezing for 30 mins. prior may help with this)

Cure your meat over night.

Not a lot of ingredients are included in this recipe so you do not cover up your bacon flavor! Go ahead and pepper your meat and dash on as much of the Bacon Salt as you'd like. (The Bacon Salt comes in 3 flavors to choose from; Hickory, Peppered or Original)

If you chose the Hickory flavored Bacon Salt you might want to dehydrate your meat in the oven or dehydrator instead of a smoker so you do not mix flavors. If you chose to do so, go ahead and set the temperature to the lowest temp. on both machines, but leave the oven door propped open for ventilation. Lay out your meat on the racks, without touching. (You might want to foil line a cookie sheet if using the oven so the meat doesn't stick or make a mess) If you chose to use a smoker or grill go ahead and slap those puppies right on the racks, without touching, and dry out on the lowest temp., as well, checking ever so often. The length of time for which ever method you chose is up to you and how dry or chew you like your jerky! Add as much Bacon Salt as you like. It's great stuff!

Enjoy!

